

Know What's Below: Pipeline Safety in Your Community





If you could see underground, you'd find a network of buried pipelines used to bring you and your neighbors natural gas service. And while they might be out of sight, that doesn't mean they should be out of mind: you play an important role in keeping buried pipelines safe.

Some pipelines are buried below streets and highways; some are found underneath public land; and some may be located on your property in a pipeline right of way. A pipeline right of way is a strip of land over and around buried pipelines that allows them to be permanently located on public and/or private land to provide natural gas and other services. Rights of way should be kept clear of obstructions to enable Oklahoma Natural Gas employees to safely operate, patrol, inspect, maintain and repair natural gas pipelines.

CALL BEFORE YOU DIG – Be cautious before beginning any construction projects on your property, such as the installation of fences, mailboxes, or sprinkler systems. You should never dig or construct anything without first calling 811 to have the natural gas pipelines and other utility locations marked *at no cost to you*. It's important that you do not install any structures, store anything that could be an obstruction or plant trees or shrubs on or along rights of way.

Remember, if you have a natural gas pipeline near your home:

- Call 811 at least 48 hours before you dig.
- Don't dig until all utility locations are marked or cleared.
- Don't dig where there are marked utilities.
- Don't plant trees or tall shrubs on or near the right of way.
- Don't dig, build, store or place anything on or near the right of way.

If you smell natural gas, leave the area and call 911 or Oklahoma Natural Gas at 1-800-458-4251. For more information, visit our website at

www.oklahomanaturalgas.com/811.

Bring the Fun Outside with Natural Gas

Warm summer days are the perfect time to relax outside with family and friends. And there's no better place to cook, relax and entertain than in your own backyard, especially when it's equipped with these efficient outdoor natural gas appliances:

NATURAL GAS GRILLS – For outdoor cooking, there's really only one choice: a natural gas grill. Natural gas eliminates the hassle of charcoal or refilling heavy propane tanks because the grill connects right to your home's natural gas system. Plus, cooking outdoors reduces heat in the kitchen – keeping energy costs low.

POOL HEATERS – Pool too cool? Maintain ideal water temperatures with natural gas. According to the American Gas Association, natural gas pool heaters warm water twice as fast as electric heaters and are the more energy-efficient choice.

OUTDOOR NATURAL GAS LIGHTS – No need to stop the fun when the sun goes down! Outdoor natural gas lighting can light up your entire outdoor living area after dark and can be adjusted from inside your home or put on a timer.

PATIO HEATERS – There's no need for a cold front to keep you inside when you've got natural gas heaters for your patio or deck. These umbrella-shaped units radiate heat downward to warm a 12- to 20-foot area and are most effective when temperatures are between 50 and 70 degrees.

Visit your local retailer or the Hearth, Patio and Barbeque Association at www.hpba.org, to learn more about the benefits of natural gas appliances for outdoor living.



Need a New Range?

You could receive up to \$200 for the purchase and installation of a free-standing, all-natural gas range through the Oklahoma Natural Gas Energy-Efficiency Program. Cooktops and combination gas and electric ranges do not qualify. Visit **www.oklahomanaturalgas.com/rebates** for more information.

Kickin' Chicken Wings

Ingredients:

1 lb. of chicken wings

4 limes

2 tbsp. of honey

1 tsp. each of salt and pepper 5-6 tsp. of hot sauce

Directions:

Marinate chicken wings in juice from 3 limes, honey, salt and pepper for 30 minutes. Preheat the natural gas grill to medium-high. Place chicken wings on grill and cook until crispy and golden brown. Remove the wings and place in a bowl. Squeeze the juice from the remaining lime on the wings and coat with hot sauce. Makes 4 servings.

Amount per serving (4 wings):

Calories: 149; Fat: 3 g.; Carbohydrates: 13 g.; Fiber: 0.3 g.; Protein: 15 g.